

SILVER DINER

FOODUARY

FEBRUARY 22 – 28, 2026

LUNCH MENU

WEEKDAYS 11AM – 4PM, DINE IN ONLY

CHOOSE ONE APPETIZER AND ENTRÉE. 25

per person, excludes tax and gratuity

APPETIZERS

LEMONY CHICKPEA HUMMUS & CAULIFLOWER PITA

House-made, tahini-based, sunflower seeds, apricots, olive oil, pickled onions, cilantro.

LOCAL BURRATA BRUSCHETTA

Creamy mozzarella, tomatoes, pesto, balsamic, hot honey drizzle, sunflower seeds, toasted sourdough.

BUFFALO WINGS (10)

Roasted in-house, then fried, with celery and bleu cheese dressing.

ENTRÉES

WARM ROASTED LOCAL VEGGIE SALAD

Beets, squash, Brussels sprouts, red peppers, basil, arugula, kale, sunflower seeds, pecans, dried apricots in our house-made champagne vinaigrette.

CREEKSTONE FARMS CHEESEBURGER

Served with arugula, tomato, choice of crispy fries or veggie. Choose from American, cheddar or Swiss.

LEMON CHICKEN PICCATA

Caper lemon sauce, cinnamon-chipotle farro with zucchini and tomato, scallions, basil, fresh veggies.

- Cal 598, Fat 28g, Chol 98mg, Carb 38g, Fiber 6g, Prot 45g

Healthier Flexitarian Options

 Lower in Fat & Cholesterol  Vegetarian  Plant-Based (Vegan)  Gluten-Free